



United States
Department of
Agriculture

Food Safety and
Inspection Service

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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS Offers Regulatory Education Workshops

On March 13, FSIS will hold two regulatory education workshops in Missouri and Virginia for owners and operators of small and very small plants.

The workshop will cover a variety of topics and prerequisite programs, including hazard analysis and critical control points, sanitation performance standards, sanitation standard operating procedures, rules of practice, food defense strategies and *Escherichia coli* O157:H7.

The session will be held at the following locations:

- Crowne Plaza Kansas City Downtown, 1301 Wyandotte Street, Kansas City, Missouri, from 12 p.m. to 2 p.m.
- Hampton Inn of Staunton, 40 Payne Lane, Staunton, Virginia, from 1 p.m. to 3 p.m.

Online registration forms and information about upcoming sessions can be found at www.fsis.usda.gov/News_&_Events/Registration_Regulatory_Ed_Sessions/index.asp. Pre-registration is encouraged, but not required.

Register for FSIS “How To” Workshops for Small and Very Small Plants

The Agency is hosting a series of “how to” workshops to provide practical tools and methods for proper application and compliance.

These outreach workshops will cover various information on Specified Risk Materials (SRMs), developing controls for *Salmonella*

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Export Requirement Updates



The Library of Export Requirements has been updated to reflect changes in export requirements for the following:

European Union

Sri Lanka

Complete information can be found at www.fsis.usda.gov/Regulations_&_Policies/Export_Information/index.asp.

Consumer Alert: USDA's Tips on Keeping Food Safe During an Emergency

Regions affected by severe winter weather are experiencing power outages. USDA advises you on how to avoid foodborne illnesses if you lose electricity.

Visit www.fsis.usda.gov/News_&_Events/NR_030209_01/index.asp.

"How To" Workshop ...

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and *Campylobacter*, establishing effective sanitation practices, developing food defense plans, ensuring humane handling of livestock and conducting product recalls.

Visit www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp to register for a workshop. Individuals may also register by phone at 1-800-336-3747. Pre-registration is not required but it is highly encouraged.

<p>March 9 Springdale, Arkansas 1:00 p.m. - 6:00 p.m. Holiday Inn & Northwest Arkansas Convention Center 1500 South 48th Street (Developing Controls)</p>	<p>March 10 Kansas City, Missouri 1:00 p.m. - 6:00 p.m. Marriott Country Club Plaza 4445 Main Street (Humane Handling)</p>
<p>March 12 Kansas City, Missouri 1:00 p.m. - 6:00 p.m. Marriott Country Club Plaza 4445 Main Street (SRMs)</p>	<p>March 16 Dallas, Texas 7:00 a.m. - 12:00 p.m. Crowne Plaza Suites-Dallas Park Central 7800 Alpha Road (Sanitation)</p>
<p>March 17 Dallas, Texas 1:00 p.m. - 6:00 p.m. Crowne Plaza Suites-Dallas Park Central 7800 Alpha Road (Recalls)</p>	<p>March 19 Raleigh, North Carolina 7:00 a.m. - 12:00 p.m. Holiday Inn Carey 5630 Dillard Drive (Developing Controls)</p>

Got Food Safety Questions?

Ask Karen

Visit "Ask Karen" at
www.fsis.usda.gov. Click on "I Want To ... Ask A Food Safety Question"

Call the **USDA Meat & Poultry Hotline: 1-888-MPHOTLINE**
(1-888-674-6854)

MPHotline

Consumer's Guide to Food Safety Fact Sheet

Consumer's Guide to Food Safety: Severe Storms and Hurricanes provides information and recommendations about keeping food safe during times of power outages and flooding.

Have questions? View details at www.fsis.usda.gov/Fact_Sheets/Severe_Storms_and_Hurricanes_Guide/index.asp.

Clean, Separate, Cook and Chill

Clean: When preparing food, wash hands and surfaces often.

Separate: Don't cross-contaminate.

Cook: Cook food to a safe minimum internal temperature as checked with a food thermometer.

Chill: Promptly refrigerate or freeze leftovers.

For more helpful food safety tips, go to FSIS' Web site www.fsis.usda.gov/Fact_Sheets/index.asp.

Updates on FSIS Testing for *E. coli* O157:H7

The Agency regularly samples raw beef from establishments and tests for the presence of *E. coli* O157:H7 at its laboratories.

Weekly updates feature a table to illustrate year-to-date information for 2008 and 2009 for raw ground beef and raw ground beef components.

Results are posted to the Agency's Web site. Go to www.fsis.usda.gov/Science/Ground_Beef_E.Coli_Testing_Results/index.asp to find FSIS testing results for *E. coli* O157:H7 in raw ground beef sampling programs.



FSIS Posts New Podcasts

Tune in and subscribe to podcasts that offer helpful information on the selection, handling and preparation of meat and poultry products to reduce the risk of foodborne illness.

This week, the FSIS released podcasts helpful to the everyday consumer and to plant owners and operators. Check out these new podcasts on the FSIS Web site at www.fsis.usda.gov/news_&_events/Podcasts/index.asp.

Food Safety for Transplant Recipients

Palatine Tonsils – Plus Video!

In addition to the audio podcast, FSIS also released a video resource on how to identify and remove palatine and lingual tonsils in cattle. View the video at www.fsis.usda.gov/news_&_events/Meat_Poultry_&_Egg_Inspection_Video/index.asp#Safety.